

## CLAIMS

We claim:

1. A composition comprising:
  - 5 (a) a physically induced starch hydrolysate;
  - (b) a plasticizer; and
  - (c) a gelling agent.
2. The composition of claim 1, wherein the starch is a waxy starch.
3. The composition of claim 1, wherein the starch is jet cooked.
- 10 4. The composition of claim 1, wherein the starch is extruded.
5. The composition of claim 4, wherein the extrusion is carried out using an SME of 50 to 500 Wh/kg and a PT of 50 to 220°C.
6. The composition of claim 4, wherein the extrusion is carried out using an SME of 150 to 400 Wh/kg and a PT of 120 to 220°C.
- 15 7. The composition of claim 4, wherein the extrusion is carried out using an SME of 200 to 350 Wh/kg and a PT of 160 to 190°C.
8. The composition of claim 1, wherein the dextrose equivalent of the starch is no more than about 1.
9. The composition of claim 1, wherein the starch is present in an amount of about 70 to 99.8% by weight of the composition on a dry basis.
- 20 10. The composition of claim 9, wherein the starch is present in an amount of about 85 to 95% by weight of the composition on a dry basis.
11. The composition of claim 1, wherein the plasticizer is glycerin.
12. The composition of claim 1, wherein the plasticizer is present in an amount of about 0.01 to 15% by weight of the composition on a dry basis.

13. The composition of claim 1, wherein the plasticizer is present in an amount of about 5 to 10% by weight of the composition on a dry basis.
14. The composition of claim 1, wherein the gelling agent is selected from the group consisting of gellan gum.  
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15. The composition of claim 14, wherein the gellan gum is a low acyl gellan gum.
16. The composition of claim 1, wherein the gelling agent is present in an amount of about 0.1 to 15% by weight of the composition on a dry basis.  
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17. The composition of claim 1, wherein the gelling agent is present in an amount of about 1 to 10% by weight of the composition on a dry basis.
18. A composition comprising:  
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  - (a) a waxy, physically induced starch hydrolysate with a dextrose equivalent of no more than about 1;
  - (b) glycerin; and
  - (c) gellan gum.
19. The composition of claim 18, wherein the starch is present in an amount of about 85 to 95%, the glycerin is present in an amount of about 0.01 to 15%, and the gellan gum is present in an amount of about 1 to 10%, by weight of the composition on a dry basis.  
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20. A film comprising:  
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  - (a) a waxy, physically induced starch hydrolysate with a dextrose equivalent of no more than about 1;
  - (b) glycerin; and
  - (c) gellan gum.
21. The film of claim 20, wherein the starch is present in an amount of about 85 to 95%, the glycerin is present in an amount of about  
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0.01 to 15%, and the gellan gum is present in an amount of about 1 to 10%, by weight of the composition on a dry basis.

22. A hard capsule comprising:
- 5           (a) a waxy, physically induced starch hydrolysate with a dextrose equivalent of no more than about 1;
- (b) glycerin; and
- (c) gellan gum.
23. The capsule of claim 22, wherein the starch is present in an amount of about 85 to 95%, the glycerin is present in an amount of about 0.01 to 15%, and the gellan gum is present in an amount of about 1 to 10%, by weight of the composition on a dry basis.
- 10           24. The capsule of claim 22, wherein the capsule is essentially gelatin-free.

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